

10 FAMILY FRIENDLY

Crock Pot

Soup Recipes



Arlene Mobley



10 Crock Pot Soup Recipes
By Arlene Mobley

Copyright Page

© 2016 by Arlene Mobley

All rights reserved. No part of this publication may be reproduced, distributed, or transmitted in any form or by any means, including photocopying, recording, or other electronic or mechanical methods, without the prior written permission of the publisher, except in the case of brief quotations embodied in critical reviews and certain other noncommercial uses permitted by copyright law.

Sharing this eBook and any printable material associated with it with friends or family who has not paid for their own copy of the **Crock Pot Soup Recipes** eBook is copyright infringement.

About the Author

Arlene Mobley is the author of [Flour On My Face](#), a Food & Lifestyle blog where she shares family friendly recipes with her readers.

The inspiration behind Flour On My Face is my passion for food, my family and the desire to share the easy recipes I make.

You can follow Arlene on [Twitter](#), [Facebook](#), [Instagram](#) and [Pinterest](#).

Sign up for the *free* [Flour On My Face newsletter](#) and each new recipe will be delivered straight to your inbox.

Table of Contents

Table of Contents

| | |
|--|----|
| 10 Crock Pot Soup Recipes | 1 |
| Copyright Page | 3 |
| About the Author | 4 |
| Table of Contents | 5 |
| Introduction..... | 6 |
| Crock Pot Chicken Tomato & Bean Soup..... | 8 |
| Crock Pot Beef & Vegetable Soup | 11 |
| Crock Pot Turkey Meatball Soup | 13 |
| Crock Pot Cream of Chicken Soup | 16 |
| Crock Pot Broccoli Cheddar Soup | 18 |
| Crock Pot Ham & Bean Soup | 21 |
| Crock Pot Tuscan Chicken & Bean Soup | 23 |
| Crock Pot Chicken Tortilla Soup | 25 |
| Crock Pot Loaded Potato Soup | 27 |
| Crock Pot Chicken Tortellini Soup | 29 |
| Are you a Flour On My Face newsletter subscriber?..... | 30 |

Introduction

If I could only own one appliance it would be my crock pot. I could live without a blender or mixer and never bat an eye but to give up my crock pot would be torture.

There isn't another appliance that can replace a crock pot. What other appliance can do the work a crock pot does? None.

Crock Pot Soup recipes are one of my favorite ways to make soup. Toss all the ingredients in and a few hours later you have a delicious recipe that will feed the entire family.

Soup recipes are very budget friendly.

Crock Pot

Chicken, Tomato & Bean Soup



Crock Pot Chicken Tomato & Bean Soup

Ingredients

2 large chicken breast halves
2 quarts homemade chicken broth or 4 cups boxed
1 small onion
4 garlic cloves, crushed
3 bay leaves
1 cup of mini carrots
1 teaspoon pepper
1 can cannelloni beans
1 cup black beans
1 can Hunts Fire Roasted diced tomatoes
1 can mixed vegetables
1 tablespoon cornstarch mixed into $\frac{1}{8}$ cup of cold water
(optional)

Direction

1. Place the first 6 ingredients into a crock pot and cook on high 2-3 hours until chicken is cooked through.
2. Remove the chicken, cool slightly and pull meat from the bone, set aside.
3. Remove the carrots from the crock pot and reserve.
4. Strain the chicken broth through a fine mesh strainer and discard the solids.
5. Return the chicken broth to the crock pot along with the chicken pieces, carrots, and next 4 ingredients.
6. Cook on high for 1 hour or until all the ingredients are heated through.

7. To slightly thicken the broth add the cornstarch and water. Return to a boil in the crock pot stirring occasionally before serving.

Crock Pot Beef & Vegetable Soup



Crock Pot Beef & Vegetable Soup

Ingredients

1½ pounds lean beef stew meat
4 cups low sodium beef broth
1 14.5 ounce can Hunt's Dice Roasted Tomatoes
1 small green pepper, diced
1 small peeled onion
4 cloves fresh garlic, peeled and chopped
1-3 bay leaves
1-2 teaspoons ground pepper
½ teaspoon garlic salt (optional)
1 teaspoon Mrs. Dash Garlic & Herb seasoning
2 cups frozen mixed vegetables
1 can cannellini beans, drained and rinsed well.
1 small yellow squash, sliced into rounds
1 small zucchini, sliced into rounds

Directions

1. Place the first 10 ingredients into a crock pot set on high.
2. Cook for 4 hours occasionally stirring.
3. After 4 hours add the beans, mixed vegetables, yellow squash and zucchini to the crock pot.
4. Adjust seasonings if needed.
5. Cook for another 2 hours on high.
6. If a thicker broth is desired mix 2 teaspoons cornstarch into ¼ cup of water.
7. Add to the crock pot and stir during the last hour of cooking.

Crock Pot Turkey Meatball Soup



Crock Pot Turkey Meatball Soup

Ingredients

5 Italian Turkey Sausage, casing removed
1 egg
¼ teaspoon pepper
½ teaspoon Italian Seasoning
¼ teaspoon garlic powder
2 tablespoons olive oil
6 cups low sodium chicken broth
1½ cup mini carrots
2 small yellow squash, thickly sliced
1 small zucchini, thickly sliced
10 small red potatoes, cut in half
1 small onion
4 garlic cloves
2 small bay leaves
½ teaspoon pepper
1 can cannellini beans, drained and rinsed
1 can pinto beans, drained and rinsed
½ can diced tomatoes

Directions

1. Mix the first 6 ingredients well. Form into small meatballs, about 24.
2. Brown in a skillet with the olive oil.
3. Pour the chicken broth into the crock pot set on low.
4. Add the meatballs and the next 9 ingredients to the crock pot.
5. Cook on low for 6 hours.

6. Add the beans and diced tomatoes to the crock pot and turn the crock pot up to high.
7. Cook on high for an hour.

Crock Pot
Cream of Chicken Soup



Crock Pot Cream of Chicken Soup

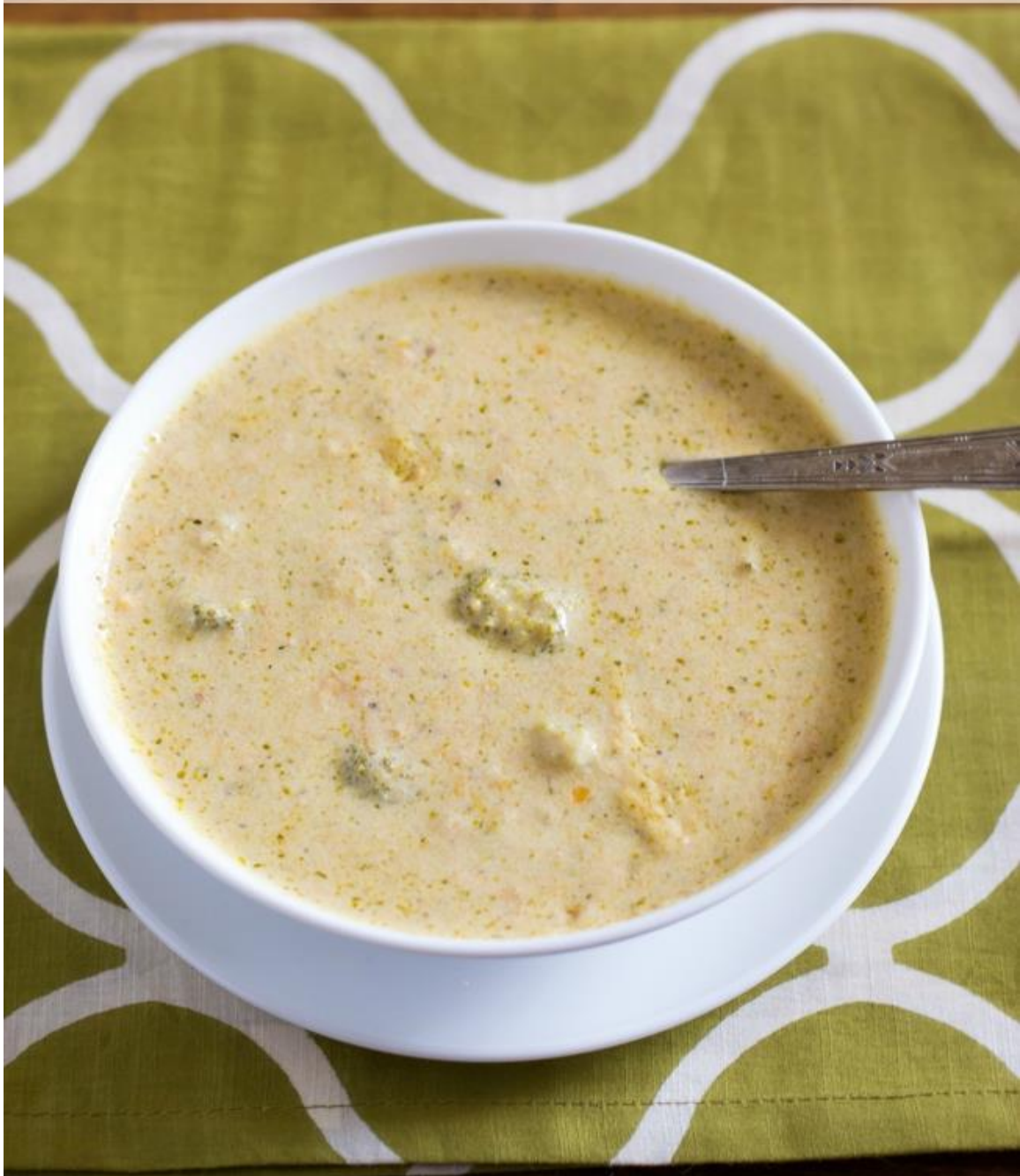
Ingredients

2 1/2 - 3 pounds boneless, skinless chicken breasts cubed
1/4 cup sliced celery
1 medium carrot cut into medallions
1 small onion or 1/2 cup of pearl onions
6 pieces bacon, cooked crispy, divided and crumbled
1 cup chicken broth
22 ounce can Cream of Chicken Soup
1 bay leaf
1 teaspoon black pepper
1/2 teaspoon salt

Directions

1. Roughly chop the cooked bacon.
2. Place half the chopped bacon and remaining ingredients into a 4-quart crock pot.
3. Cook on high for 4 hours, stirring occasionally.
4. Top each serving of soup with a tablespoon of the remaining crumbled bacon.

Crock Pot
Broccoli Cheddar Soup



Crock Pot Broccoli Cheddar Soup

Ingredients

2 1/2 cups fresh broccoli florets cut into small bite size pieces
8 ounce sharp cheddar
1 cup thinly sliced carrots
2 1/2 cups chicken broth
1/2 cup diced onion
7 tablespoons butter
1/2 teaspoon pepper
1/4 cup plus 1 tablespoon all-purpose flour
1/2 teaspoon salt
1/2 teaspoon nutmeg
3 cups half and half

Directions

1. Cut the broccoli and carrots and place in the crock pot with the chicken broth.
2. Sauté the onion, 2 tablespoons butter and pepper until the onion is translucent.
3. Add the cooked onion to the crock pot.
4. On medium heat melt the remaining butter in the pan you cooked the onions in and add the flour.
5. Whisk the flour and butter together. Add the nutmeg and salt to the pan.
6. Whisk for about three minutes until smooth and the mixture starts to turn a light golden color.
7. Add the half and half to the pan with the flour constantly whisking.
8. Cook on medium high until thickened, about 3 minutes.
9. Pour the cream sauce into the crock pot.
10. Add the shredded cheese to the crock pot.

11. Stir well.
12. Place a triple layer of paper towels over the top of the crock pot then place the lid on.
13. Cook on high for one hour.
14. Reduce heat to low and cook for 3 hours.

Crock Pot Ham & Bean Soup



Crock Pot Ham & Bean Soup

Ingredients

1 meaty ham bone
4 cups of chicken stock or water
½ pound baby carrots
1 pound bag of great northern beans
1 medium onion
2-3 large bay leaves
½ can diced tomatoes
1 teaspoon black pepper
Salt to taste

Directions

1. Rinse the beans well and remove any damaged beans or debris.
2. Place all the ingredients into a 6 quart crock pot.
3. Cook on low for 7-8 hours or until beans are cooked through.
4. Salt to taste.

Crock Pot
Tuscan Chicken & Bean Soup



Crock Pot Tuscan Chicken & Bean Soup

Ingredients

2 boneless, skinless chicken breasts
1-32 ounce carton Swanson Tuscan Chicken Broth
1 teaspoon dry oregano
1/4 cup diced onion
2 garlic cloves, minced
1/2 teaspoon black pepper
15.5 ounce can cannellini beans, drained and rinsed
14 ounce can diced tomatoes
15 ounce can garbanzo beans, drained and rinsed
1 cup fresh kale leaves, striped off the stem and thinly sliced
1/4 cup grated fresh Parmesan cheese plus more for garnish

Directions

1. Place the first six ingredients into a 4 quart crock pot and cook for 1-2 hours or until the chicken is cooked through.
2. Remove chicken from crock pot and break into bite size pieces.
3. Put chicken back into the crock pot and add remaining 5 ingredients to the crock pot.
4. Cook for an hour on high until ingredients are heated through.
5. Serve soup in a bowl and grate some Parmesan cheese over the top. Serve with some crusty French bread and

Crock Pot Chicken Tortilla Soup



Crock Pot Chicken Tortilla Soup

Ingredients

2-3 pounds boneless skinless chicken breast halves, cut into bite-size pieces

1 carton Swanson Mexican Tortilla broth

1-14 ounce can stewed tomatoes

1 cup chunky salsa

1 cup corn kernels

1 tablespoon ground cumin

2 teaspoons minced garlic

1 teaspoon dry oregano flakes

1/2 teaspoon salt

1/2 teaspoon black pepper

1 can black beans, drained and rinsed

2 tablespoons cornstarch mixed with 4 tablespoon cool water

Top each bowl with grated cheddar cheese, sour cream, and green onion if desired.

Directions

1. Place the first ten ingredients into a crock pot and cook on high for 2 hours.
2. After two hours add the black beans, cornstarch and water.
3. Cook an additional 30-60 minutes or until thickened.
4. Serve with tortilla chips and top with grated cheese, sour cream and green onion.

Crock Pot Loaded Potato Soup



Crock Pot Loaded Potato Soup

Ingredients

6 cups chicken broth
8 cups peeled and diced Idaho baking potatoes
1 medium onion, diced
1 teaspoon salt
1 teaspoon pepper
16 ounce bacon, cooked crispy and crumbled
2 cups milk
5 tablespoons cornstarch
4 ounces sour cream
8 ounces shredded sharp cheddar cheese
Green onions, optional
Extra sour cream, optional

Directions

1. Peel, dice and rinse potatoes well.
2. Add the chicken broth, onion, salt, pepper and potatoes to the crock pot.
3. Cook on high for 4-8 hours or until the potatoes are fork tender.
4. Once the potatoes are cooked through add mix the corn starch with the cold milk and add to the crock pot stirring well.
5. Next add the cheese, sour cream and all but 1/4 cup of the crumbled bacon to the crock pot.
6. Cook for one more hour or until the cheese is melted and the soup is creamy and has thickened.
7. Serve with a teaspoon of sour cream, a pinch of the remaining crumbled bacon and green onions if desired.

Crock Pot Chicken Tortellini Soup



Crock Pot Chicken Tortellini Soup

Ingredients

2-3 boneless chicken breast halves
1 medium onion
3 small carrots, cut into bite size pieces
1 large bay leaf
5 cups low sodium chicken stock
1 teaspoon salt
1 teaspoon black pepper
2-3 cup frozen cheese tortellini
A handful torn fresh spinach leaves
15 ounce can Cannellini beans
Salt and pepper to taste

Directions

1. Place the first seven ingredients into a 4 quart crock pot and cook for 2-3 hours on high until chicken is cooked through.
2. Remove the onion and discard.
3. Pull chicken apart into bite size pieces.
4. Tear spinach leaves in half and add to the crock pot.
5. Add the beans and tortellini to the crock pot.
6. Cook 1 hour on high or until the tortellini is heated through.
7. Salt and pepper to taste.

Are you a Flour On My Face newsletter subscriber?

Sign up for the *FREE* Flour On My Face Newsletter so you never miss a new recipe.

Each Friday I share a new crock pot recipe for #CrockPotFriday.

For more easy family recipes visit us at [Flour On My Face](#)

Other titles by Arlene Mobley from Flour On My Face

Visit [Arlene Mobley's Author profile on Amazon](#) to find all currently available titles.

[Homemade Holidays: 25 Sweets & Treats](#) is a collection of 25 Christmas recipes to help you celebrate the Holiday season with 25 homemade Christmas recipes.

[Backyard Herb Gardening: Simple Tips to Help You Grow a Successful Herb Garden](#) will help you grow the herb garden you have always wanted.